Satisfy that sweet tooth with a holiday delight

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equal portions (batter will spread during baking.) Bake at 375 degrees for 35 to 40 minutes. Yields 6 servings.

Submitted by:
Faye Stratton

Kentucky Pound Cake

2 1/2 cups self-rising flour
2 cups sugar
1 1/4 cups cooking oil
1 cup pineapple (drained–reserve juice)
4 egg yolks
2 tbjsp. hot water
1 1/2 tsp. cinnamon
1 cup pecans (optional)
4 egg whites well beaten

Sift flour. Cream sugar and oil in large bowl, add flour and pineapple and mix well. Add egg yolks, water, and cinnamon to mixture. Using mixer beat until completely mixed. Add nuts and egg whites and beat until smooth. Bake 1 hour and 10 minutes at 350 degrees in tube pan that has been greased and floured.
GLAZE...
1/2 cup pineapple juice
1 cup sugar
1/2 cup margarine
1 tblsp. vanilla
1 tblsp. corn syrup

Combine ingredients in sauce pan and cook 2 minutes. Take cake from oven and immediately pour glaze over entire cake. Leave cake in pan until cooled.

Submitted by:
Barbara Letterman

German Chocolate Pie

3 cups sugar
Pinch of salt
1 stick butter, melted
4 eggs
6 Tbsp. cocoa
1 can evaporated milk
2 cup coconut
1 tsp. vanilla

Mix well and pour into 3 small pie shells. Bake at 350 degrees for 40-45 minutes, or until firm.

Submitted by:
Cindy Bollinger

Vanilla Wafer Cake

1 large box vanilla wafers
1/2 cup milk
2 sticks margarine
2 cups sugar
6 eggs
1 teaspoon vanilla
1 cup black walnuts
1 can angel flake cocount

Crush wafers and pour milk over them. Let stand while you cream the sugar and margarine. Add one egg at a time, then vanilla, crumbs, milk, nuts and coconut. Pour into greased and floured tube pan. Bake at 275 degrees for 2 hours.

Submitted by:
Chris Greever

Hershey Syrup Cake

Cream one stick butter (or Oleo) and one cup sugar, add four slightly beaten eggs. Sift together one cup flour, 1 teaspoon baking powder, pinch of salt; Mix well with sugar and butter, add (1) 16 ounce can Hershey's syrup and 1 teaspoon vanilla. Mix well. Bake at 350 degrees for 35 minutes in 13 x 9 pan.
FROSTING...
1/2 stick butter
1/3 cup evaporated milk
1 cup sugar

Boil two minutes (no longer) Remove from heat, add 1/2 cup chocolate chips and 1/2 cup nuts and pour over warm cake.

Submitted by:
Frances Abbitt

Lime Pie

1 graham cracker pastry
1 box lime jello
1 pt. vanilla ice cream

Dissolve lime jello, 1 cup hot water, vanilla ice cream until all dissolved. Pour into pastry and refrigerate until chilled 30-40 minutes.

Submitted by:
Cindy Bollinger

Lemon Luscious Pie

1 cup sugar
1/4 cup butter
1/4 cup lemon juice
3 tblsp. cornstarch
1 tblsp. lemon rind
3 unbeaten eggs, separated
1 cup sweet milk

Mix above ingredients - cook until mixture thickens - let cool. Add one cup sour cream. Pour in baked pie shell, cover with meringue and brown.

Note: Separate eggs, use whites for meringue. Beat until peaks form, add 1/4 cup sugar - mix well.

Submitted by:
Peggy Smith

Brown Sugar Pie

1 box brown sugar
3 T. flour
1/2 cup butter
3 eggs
1 cup milk

Mix eggs, sugar, flour, butter and milk. Season with vanilla. Bake in unbaked crusts in 350 degree oven, 30 to 40 minutes, or until set. Makes 2 pies.

Submitted by:
Margaret M. Scruggs

Lemon-ade Pie

1 6-oz. can frozen lemonade
1 can Borden's Condensed milk
1 9 oz. carton cool whip

Mix lemonade and milk thoroughly. Fold in cool whip. Pour mixture into 2 graham cracker crusts. Refrigerate for several hours.

Submitted by:
Ann Couch

Chocolate Chip Cookie Pie

1/2 cup butter, softened
2 eggs, beaten
2 teaspoons vanilla
1 cup sugar
1/2 cup unsifted all-purpose flour
1 cup Hershey's Mini Chips
1 cup chopped pecans or walnuts
9 inch unbaked pastry shell
Vanilla Ice cream

Cream butter in small mixer bowl; blend in eggs and vanilla. Combine sugar and flour; add to butter-egg mixture. Stir in mini chips and nuts. Pour into pastry shell. Bake at 350 degrees for 45 to 50 minutes or until golden brown. Cool for about one hour; serve warm with vanilla ice cream. 6 to 8 servings.

Submitted by:
Pamela Thompson

Chocolate Pie

To Make 1 Pie...
2 cups milk
2 eggs
3/4 cup sugar
4 tablespoon cocoa
3 tablespoon flour
salt dash
Vanilla
Butter
To Make 2 Pies....
2 1/2 to 3 cups milk
3 eggs
1 1/4 cups sugar
8 tablespoons cocoa
6 tablespoons flour
salt dash
Vanilla
Butter

Beat yellow of eggs, add sugar, butter, add cocoa, flour and add milk. Top with meringue.
MERINGUE....
3 eggs whites
1/4 t. cream of tarter
1/2 t. vanilla
6 t. sugar

Beat egg whites with cream of tarter and vanilla until soft peaks form. Gradually add sugar, beating until stiff and glossy peaks form. Spread meringue on filling and bake at 350 degrees for 12 to 15 minutes.

Submitted by:
Anne Weakley

Cream Cheese Cup Cakes

3 (8 oz.) pkgs. of cream cheese
5 lg. eggs
1 cup water
1 1/2 tsp. vanilla
Topping....
1 cup sour cream
1/2 cup sugar
1 tsp. vanilla

Beat first four ingredients until well mixed. Fill

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cupcake pan 3/4 full. Bake at 325 degrees for 45 minutes. Remove from oven, let cool 10 minutes, the centers will drop. Mix the topping & spoon into centers of cupcakes. Return to oven and bake 10 minutes more. Makes about 30.

Submitted by:
Lauren Anderson

Devils Food Cake

Sift together:
2 cups flour
2 cups sugar

In sauce pan bring to a boil:
1 cup cold water
4 Tbs. cocoa
1 stick margarine
1/2 cup Wesson oil

Pour hot mixture over sugar and flour, then add:
1/2 cup buttermilk
1 tsp. vanilla
2 slightly beaten eggs
1 tsp. soda

Bake in greased floured 12 x 18 pan, 18-22 minutes, at 400 degrees.
ICING....
1 stick margarine
4 Tbs. cocoa
6 Tbs. sweet milk

Mix and bring to a boil. Remove from heat and add 1 box confectioner's sugar, 1 tsp. vanilla, 1/2 cup chopped nuts, Pour Over Cake While Hot.

Submitted by:
Margaret M. Scruggs

Carrot Cake

2 cups of unbleached flour
2 teaspoons of baking powder
1 teaspoon of baking soda
1/2 tsp. of cinnamon
1/4 tsp. of salt
2 eggs
2 medium-sized carrots (peeled and grated)
3/4 c. of corn or safflower oil
1/2 cup of apple sauce
3/4 cup of honey
1/4 cup of chopped walnuts
1 teaspoon of vanilla

DIRECTIONS: In bowl, sift together flour, baking powder, baking soda, cinnamon, and salt.

In second bowl, beat eggs, add grated carrots, oil, apple sauce, honey, chopped walnuts, and vanilla. Add the liquid ingredients to the dry ingredients and mix just enough to wet the dry ingredients.

Pour into greased 9x5x2 inch loaf pan and bake for 50 minutes, or until done.

Or, pour into greased 9x9x2 inch square baking pan and bake 40-45 minutes or until done. Let cake cool for 10 minutes in pan on rack. Shake cake loose and turn out on rack to cool completely. Wrap in waxed paper or foil to store. Serves 9.

Submitted by:
Phyllis Thompson

Cold Oven Pound Cake

3 c. sugar
1/2 c. Crisco
2 sticks margarine
1/4 t. salt
5 eggs
3 1/4 c. plain flour
1 sm. can evap. milk and add water to make 1 cup
1 t. vanilla

Cream sugar, shortening and salt, add eggs one at a time.

Add flour and milk alternately.

Start with cold oven – Do not open oven while cooking – Bake at 325 degrees for 1 1/2 hours.

Submitted by:
Anne Moore

Kolatchkies

6 cups flour
1/4 tsp. salt
3 cubes yeast
1 pt. light cream (coffee cream)
4 large egg yolks
1/2 tsp vanilla
1 lb. butter

Add butter to flour and salt and mix, add egg yolks slightly beaten, dissolve yeast in lukewarm milk, add yeast, vanilla and light cream. Put in ice box for 6 to 8 hours. Roll a small amount of dough very thin, keeping rest in ice box. Cut in squares, put a small dot of filling on each square and roll-up.

Roll in powdered sugar. Place on cookie sheet folded side down and bake in 360 degree oven until golden brown (about 15 minutes).

Nut filling: Grind 1 lb. nuts. Heat 1/3 cup milk near boiling point, add to nuts. Add 1/2 cup honey to mixture or enough to sweeten.

Submitted by:
Lauren Anderson

Toffee Cream Pie

1 large (8 oz.) Hershey Almond Bar
1 tbsp. instant coffee
2 tbsp. hot water

Dissolve until melted in double boiler. Mix with large (or 2 small) carton cool whip.

Put in graham cracker crust and freeze. Top with slivered almonds when served. (Better if taken out a few minutes early and allowed to soften slightly!).

Submitted by:
Ann Couch

Butterscotch Cake

1 pkg. Duncan Hines cake mix
1 pkg. vanilla instant pudding
1 pkg. butterscotch instant pudding
4 eggs
1/2 c. oil
1 1/3 c. water
1 tsp. vanilla

Mix cake mix, puddings, eggs, oil and water.

In another bowl, mix brown sugar, nuts and cinnamon; set aside. Grease and flour a 13 x 9 inch pan. Alternate layers of batter and topping. Bake at 350 degrees for 20 minutes; reduce heat to 325 degrees and bake 20 minutes more. (Better if made a day ahead. Raisins may be substituted for nuts.

TOPPING....
1 c. brown sugar
1/2 c. nuts
1 tsp. cinnamon

Submitted by:
Carole Abernathy

Fruit Cake Cookies

1 cup brown sugar
3 cups flour (use half to flour fruit)
1/2 cup shortening
4 eggs
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
3 tsp. soda
1 tablespoon milk
4 oz. whiskey
1 pound nuts
1/2 lb. candied pineapple
1/2 lb. cherries, red or green
3/4 lb. white raisins

(Method) Cream sugar and shortening, add beaten eggs. Sift dry ingredients together, add liquid and alternately to fruit and nuts and flour mixture. Bake on greased cookie sheet at 250 degrees for 40 minutes.

Submitted by:
Louise H. Henderson

Hawaiian Cake

1/2 lb. butter (or 1 cup)
2 cups sugar
5 eggs (stir in one at a time)
1 teaspoon soda
1 teaspoon baking powder
1 large box honey graham crackers (crushed)
1 cup sweet milk
1 can Angel Flake coconut
1 can black walnuts

Bake at 350 degrees for 25 to 30 minutes.
ICING....
1 large can crushed

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